SEAFOOD FROM THE AQUARIUM

Seafood plate (a dish for two) 3720
Sea urchins, scallops, tuna sashimi, salmon sashimi, oysters, soy sauce. Served on ice for optimal freshness and bright taste.

new **Sea urchin** 470

OYSTERS

Every week we're supplied with oysters from all over the world. You can ask the waiter what we have for today.

	1 pc		6 psc
Moari №3 (South Korea)	590	~~3540~~	3190
Crimean oyster №2 (Russia)	460	~~2760~~	2490
Saint-Vaast №2 (France)	690	~~4140~~	3720
Lumiere №3 (Russia)	590	~~3540~~	3190
Pink Jolie №2 (South Africa)	590	~~3540~~	3190

veg MEZE

Traditional mediterranean snacks

Olives 470
marinated with aromatic herbs and lemon zest

Moroccan hummus 290
with cashew and carrot

Muhammara 370
with Ramiro pepper and cashew

Stracciatella 390
with baked Ramiro pepper

Baked eggplant babaganush 290
with vegetable salsa

Assorted meze ~~1930~~ 1590
5 types of meze with hot pita

Roti Flatbread 170

STARTERS

show
Guacamole (a dish for two) 1290

Baltic sprat 490
with baked potatoes and Yalta onion

Bruschetta with trout 2 pcs 690

Chicken liver pate 620
with cherry confit and brioche

veg **White milk mushrooms with sour cream** 640

Antipasti 1590
tartufo salami, coppa, parma ham, parmesan, brie, olives, sun-dried tomatoes

Vitello Tonnato 890
roast beef in tuna and capers sauce

Kataifi shrimps 6 pcs 840
with nut sauce

Salmon tartare 970
with tomatoes and avocado concasse

Beef tartare 920
with parmesan and quail egg

Scallop ceviche 890
with shallots and olive oil

SOUP

new **Pumpkin cappuccino** 550
We recommend adding shrimps 190

Chicken broth 490
with noodles and quail egg

Kacciucco tomato soup 940
with vongole, squid, dorado and shrimp

Tom Yum 920
with shrimps, squid and vongole

Borsch with veal cheeks 720
with salo, sour cream and green onion on a small loaf of bread

SALADS

veg **Salad with crispy eggplant** 820
stracciatella and cherry tomatoes

new veg **Greek salad** 740
with olives, capers, feta cheese and ramiro pepper

Burrata with tomatoes 920
with seasonal fruits

veg **Avocado with quinoa** 670
with feta cheese and baked pepper

Warm chicken liver salad 570
with baby potatoes and cherry tomatoes

Nicoise 890
with tuna, soft-boiled egg and anchovies

Caesar with shrimps 720

Caesar with chicken 630

veg **Green salad** 720
avocado, courgette, mache, broccoli, beans, chimichurri sauce

MEAT AND POULTRY

МИРАТОРГ
Marbled beef Miratorg Black Angus.
250 days of grain fattening. To choose the perfect steak, ask the waiter for a recommendation.

Skirt steak 1570
with pepper sauce

Chateaubriand of beef fillet 1540
with baby potatoes, mushrooms and demi-glace sauce

Ribeye steak Prime 300 g 3190
with demi-glace sauce

Chopped steak 990
with poached egg, baked potatoes and pepper sauce

new **Duck leg confit** 980
with braised cabbage

Pozharsky cutlet 720
with baked vegetables and pesto sauce

Cheeseburger 940
with Black Angus beef and Cheddar cheese

Tenderloin stroganoff 1070
with mashed potatoes and pickled cucumbers

Calf cheeks 970
with vegetable salsa and mashed potatoes

Spaghetti carbonara 790

show
Tomahawk steak 1 kg 9900
Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8 kg, recommended for 2-4 persons.
Additional raw weight 100 g 990

FISH AND SEAFOOD

show
Dorado baked in salt (a dish for two) 2470
with Vierge sauce

Sea trout steak 1590
with broccoli, green peas and red caviar sauce

Dorado fillet 1390
with baked eggplant and tomatoes

Shrimps Pil-Pil 1090
with olive oil sauce, spices and garlic

Ligurian style cod 1190
with smashed potatoes, cherry tomatoes and capers

Pike cutlets 790
with mashed potatoes and shrimp sauce

Seafood Linguine 1290
with vongole, shrimps, calamari and scallop

Spaghetti with shrimps 790
with zucchini and cream sauce
We recommend adding grated parmesan, 20 g 190

ASIA

POKE

Salmon 920
with coconut sauce, avocado, edamame beans, cucumber, cherry tomatoes and chuka

ROLLS

Salmon set ~~2690~~ 2550
philadelphia lux, maki, gunkans 2 pcs, nigiri 2 pcs

Philadelphia lux 1190
with salmon, avocado, cucumber and red caviar

hot **Tokyo baked roll** 1070
with salmon, cream cheese and cucumber

Creamy eel 1120
with avocado, cucumber and cream cheese

Philadelphia classic 970
with salmon and cucumber

California with shrimp 870
with avocado and cucumber

hot **Warm roll with shrimp** 770
with spicy sauce

hot **Warm roll with salmon** 870
with mayo sauce

hot **Warm roll with eel** 790
with sweet chili and unagi sauces

Maki with salmon 690

Spicy tuna 890
with mango and avocado

SUSHI

Sashimi 50 g

Salmon	590
Tuna	470
Shrimp	420
Eel	590

Gunkans 2 pcs

Salmon	490
Eel	390
Scallop	390
Tuna	320
Shrimp	320

Nigiri 2 pcs

Salmon	390
Eel	420
Tuna	320
Seared toro salmon	420
Shrimp	320



In 2025, we took the vector to the Asian direction. Pay attention to the «Asia» section of the menu, it was designed by our brand chef Anton Korostelev, inspired by a vivid trip to Japan.

The philosophy of Japanese cuisine presupposes the patient disposition of the craftsmen and the high quality of the product. Anton harmoniously combines these basics in his dishes, carefully perfecting each recipe.

VEGETABLES

Baby potatoes 360
with mushrooms and onions

new **Sweet potato fries** 360
with parmesan

Cauliflower 470
with blue cheese sauce

French fries 340

Mashed potatoes 360

Grilled vegetables 490
with mushrooms and pesto

Fresh vegetables 490
with olive oil or sour cream

BREAD

Freshly baked tartine 410

Crispy baguette 390

Served with tomato butter

SAUCES

Blue cheese 120

Ketchup / New York 90

Pepper / Demi-Glace / Pesto 150

Chimichurri 100

DESSERTS

Greek olive 590
with chocolate mousse and Italian vermouth

Anna Pavlova 590
with fresh berries

show
Honey cake 720
with fresh berries

Chocolate fondant 620
with salted caramel

Basque Cheesecake 570
with chocolate sauce and caramelized hazelnut

show
Homemade ice cream (a dish for two) 970
is prepared in front of you in liquid nitrogen at -196 °C
with sherry Pedro Ximenez 20 y.o. 1390

To any dessert you can add fresh berries, 40 g 290

new New in the menu
veg Vegetarian dish
Spicy dish
hot Hot dish

If you are allergic to any product, please let us know.
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BUSINESS LUNCH

12:00 PM - 5:00 PM
on weekdays

2 dishes	690
3 dishes	790

SALADS

Chicken salad
with nut sauce

Calamari and zucchini salad

Herring under a fur coat

SOUP

Tom Yum with chicken

Finnish trout soup

Borscht with beef

Champignon cream soup

MAIN DISHES

Meat patties
with mashed potatoes and mushroom unagi sauce

Baked roll
with trout

Chicken fillet
with rice / mashed potatoes and pepper sauce

Linguine with shrimp and zucchini

PASTRY

Multigrain bread	80
Roti flatbread	90

DESSERT

Basque Cheesecake — 290
with chocolate sauce and caramelized hazelnut

DRINKS

Fruit drinks 220 ml cranberry / sea buckthorn / black currant	150
Beer / Wine	190
Tea black / green	90
Espresso / Americano	150
Cappuccino / Latte	170

KOZA family